

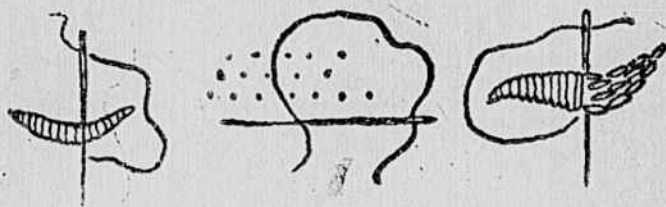
# Of Interest to Every Woman

Edited by Martha Westover

## EMBROIDERY DESIGN for Towel Ends

### METHOD OF TRANSFERRING.

Dissolve a half teaspoonful of washing powder or a small piece of soap in two-thirds of a glass of water. To this add a tablespoonful of ammonia. Place the material on which the transfer is to be made on a hard, smooth surface, saturate the back of the design with the



above solution, place the design face down on the material, laying a sheet of thick paper over the back of the design; hold firmly with one hand and with the bowl of a spoon rub, with pressure, from you. By following these directions carefully one to four transfers can be made.

Most women treasure at least a few special guest towels. This week we give two designs for towel ends, one a simple running border, the other more elaborate, involving punch work.

In transferring, the two sections marked A should be joined together; likewise sections marked B. In the smaller design the two sections marked C should be joined together and tied to the towel.

### MENU

Breakfast. Oranges, Breaded Mush, Coffee, Cereal Syrup.

Luncheon. Cream Potato Soup, Cheese Puffs, Fruit, Toasted Wafers, Cake.

Dinner. Tea, Tomato Bisque, Mashed Potatoes, Cabbage, Creamed Salad, Coffee.

Layer Cake.

**Cheese Puffs.**  
In a saucepan of boiling water melt two tablespoonfuls of butter. When the water and butter are boiling, stir into them four tablespoonfuls of flour, wet with cold water, and four tablespoonfuls of grated cheese. Cook for three minutes, stirring all the time. Remove from the fire, and when the mixture is cold add two eggs and beat hard for fifteen minutes. Line a baking dish with greased paper and drop the mixture upon it, a spoonful at a time, leaving ample space between each puff for the swelling caused by baking. When puffed up and brown they are done, and must be eaten at once.

which has adorned the walls at Tittenhanger, his place in Hertfordshire, since the middle of the eighteenth century, to this become lost to England. Not only is the picture regarded as one of the finest examples of Holbein's work, but it is likely one of the only four that now exist outside royal palaces or public art galleries.

Lord Caledon is about twenty-eight years of age, an officer of the First Life Guards, and has had already a number of exciting experiences during his relatively brief career, chief among which was the narrow escape from perishing in the flames of the house at Eton, in which two of his schoolmates were killed. He was badly burned on that occasion, and came in for a good deal of praise for the pluck which he showed in endeavoring to rescue his fellow pupils. He is on a most enthusiastic motorist, and has on two separate occasions been deprived of his license, for periods of twelve months, for violation of the speed laws.

Like so many other Irish peers, his family, which bears the patronymic of Alexander, is of Scotch origin, and was founded, as far as the Emerald Isle is concerned, by a Scotch Presbyterian divine, who settled in Ireland in the reign of James I. His great-grandson, James Alexander, entered the service of the British East India Company, filled a number of high offices in Hindustan, returned to Ireland with a fortune sufficiently large to cause him to be nicknamed "The Nabob," and for several years represented the city of Derry in the Irish Parliament at Dublin.

Needless to add that he was an active supporter of the government. Indeed, Caledon, Lord Cornwallis and Sir Joseph Robinson all lay stress on the assistance which he gave to the government in the destruction of Ireland's legislative autonomy, and in bringing about the union. It was for this that he was created Earl of Caledon, Caledon being the name of his country place in Tyrone. (Copyright, 1913, by the Brentwood Company.)

### WHEN YOU COOK PARSNIPS

BY FRANCES MARSHALL.  
There are parsnips—and parsnips. Every one who has ever eaten them knows that. One kind is flat and soggy and tasteless. The other is as delicious as flavor and quality and careful cooking can make it.

To begin with, the parsnips cooked should be solid. Wash them thoroughly and scrape them and cook them as soon as they are scraped. Another method is to scrub it thoroughly and then cook it, before taking off the skin. Then remove the skin.

Always boil parsnips until they are quite tender. If they are young they will become tender in half an hour, but if they are old twice that time may be necessary.

If the parsnips available are somewhat shriveled, soak them in cold water for half an hour after washing them, before removing the skin. Then add a little molasses to the water in which they are soaked, to give them flavor.

As soon as parsnips are cooked, drain them thoroughly.

**Mashed, Creamed and Fried.**  
The three most usual methods of preparing parsnips are by mashing, creaming and frying. If they are to be mashed, boil them until very tender, then mash them and press them through a vegetable press. Put them in a double boiler to heat thoroughly with a little salt and pepper and a liberal amount of butter and hot milk or cream.

For fried parsnips, cut them in slices an eighth of an inch thick and fry in a shallow pan in plenty of butter or bacon fat. Have the fat hot when they are first put in, but decrease the heat and cook them rather slowly so that they will cook an even golden brown. They can be rubbed with flour before they are fried.

Creamed parsnips are cut in dice after they are boiled and added to a thick, well-seasoned cream sauce and then garnished with finely minced parsley. Another way to serve creamed parsnips is to make a dressing of water, flour and butter, the same amount of flour and a cupful of boiling water, and season it with a little onion and lemon juice. Pour it over the diced parsnips, heat thoroughly—the lemon juice, by the way, should be added at the last minute—and serve on small strips of toast.

**Balls and Soup.**  
Parsnip balls are made from mashed parsnips, beaten creamy with an egg. Shape the mixture into balls, roll in egg and crumbs, and fry in a wire basket in hot fire.

For parsnip soup boil three washed and peeled parsnips until tender. Then put them through a sieve and return to the water in which they were boiled. There should be just enough to cover them. Add the same quantity of milk. Season with salt and pepper, and to each pint of milk add two tablespoonfuls of four rubbed smooth in a little cold milk. Cook until the mixture is smooth. Serve with croutons and minced parsley.

**To Remove Old Paint.**  
Make a lye of one can of potash and half a gallon of water. Apply with an old paint brush, being careful not to get any of the mixture on the hands, as it will burn. Wash off with clean water and let the surface dry well before painting.

## The Great Trials of History

### Trial of Cassie Chadwick.

Ten years ago the Cassie Chadwick swindle was unearthed, and the name of this queen of female crooks was circulated from one end of the country to the other. Possibly no other woman in history, unaided and alone, saved the notorious Madame Humbert, of France, was able so thoroughly to hoodwink financiers as to be able to borrow the large sum of more than \$1,000,000 with no visible security.

At the time Mrs. Chadwick was fifty years old, without physical charm or intellectual attainment, and yet she secured from bank president and hard-headed men of affairs with only the whispered "confidence" that she was the illegitimate daughter of a prominent American millionaire as security.

She was the means of bringing one man to an untimely death, landed another in prison and dealt ruin to hundreds who had deposited their money in the Citizens' National Bank of Oberlin, Ohio. The story of her career reads like a tale from the "Arabian Nights."

Mrs. Chadwick claimed that she had holdings of millions in securities, and on the strength of her statement she was able to borrow hundreds of thousands with ease. To lend strength to her relationship claim with a steel King, Mrs. Chadwick said she had \$10,000,000 in steel stocks, built up from an original fortune of \$500,000 by him.

The Chadwicks lived in great style on Euclid Avenue, Cleveland, and Cassie bestowed gifts on everybody she came in contact with. One day she went to the most prominent piano rooms in the city and ordered eight pianos, which she sent around to the houses of her friends as a delicate compliment. On one occasion she took a dozen girls on a trip to Europe and paid all the expenses, and in Paris she had miniature painted of each member of the party.

There was not a tradesman in Cleveland who was not delighted when Mrs. Chadwick came into his store. She dressed her cook in seal skin, and when she would go driving she would call for three or four carriages, and take the one that most pleased her fastidious taste on that occasion.

For several years previous to her aristocratic life in Cleveland the woman had been living at various places under the alias of Madame De Vere and Mrs. Hoover. Under the former name she was arrested on a charge of forgery and served a term in prison.

After a period in which her movements were not easily followed, she

met and married Dr. Leroy S. Chadwick. Just how much her husband knew of her past life did not appear. The person who started the exposure of Mrs. Chadwick was a Boston capitalist, Herbert N. Newton, from whom she and her husband had borrowed a large sum of money and failed to repay it. He sued her for the recovery. Almost simultaneous with this suit came the collapse of the Oberlin Bank under the weight of the Chadwick papers in its vaults. The notes the bank had indorsed for her aggregated \$1,250,000.

When Mrs. Chadwick found that exposure was forthcoming she left Cleveland, and detectives were placed on her track and she was arrested in New York City in her apartments at the Hotel Breslin on December 27, 1904. The charge was conspiracy with the president and cashier of the Citizens' National Bank of Oberlin to defraud that institution. She was arraigned the following morning, and bail was fixed at \$15,000. Unable to secure bail, she was taken to the Tombs. On December 12 she was twice indicted by the grand jury for forgery, and the following day she was taken from New York to Cleveland, where she was landed in jail.

Mrs. Chadwick's trial began in Cleveland on March 6, 1905, with Andrew Carnegie present, whom she had claimed as her father in order to secure money. The trial continued until March 11. The first day the accused collapsed, and on the final day, when she was being led away to her cell she tried to break away from the officers, crying "Let me go; I'm not guilty." The jury found her guilty on seven counts, each one of which carried with it a penalty of two years imprisonment and a fine of \$10,000.

Mrs. Chadwick was sentenced on March 27 to ten years in the Ohio State Penitentiary by Judge Robert V. Taylor. The queen of female swindlers served about two years and a half of her sentence, when she died in the woman's ward of the Ohio Penitentiary on October 10, 1907. It was the closing page in the life of a woman who had had one of the most remarkable careers of any woman that the criminal world had thus far to contend with.

**Lighting Your Gas Range.**  
The burners on a gas range should always be lighted at the back. This allows a proper mixture in the burner chamber and makes the flame less apt to light back.

**A Line of Cheer**  
Each Day of the Year

**SLOW DOWN**  
Put the brakes on! You are speeding at a pace that's all unbreeding of the blessings on the way. You are pushing on the day. At a rate that as you go if you'll be old before you know it. Loosing it's the solemn truth. All the lovely joys of youth!

## STRONG IN COUNCILS OF LIBERAL PARTY

Hon. Edwin S. Montagu Becomes Financial Secretary of the Treasury.

BY LA MARQUISE DE FONTENAY.  
OLD SWAYTHLING'S brother, the Hon. Edwin Samuel Montagu, who has just been transferred from the under secretariatship of state for India to the financial secretariatship of the treasury, belongs to that financial dynasty, the Samuels, some of whom have assumed the more patrician name of Montagu.

Lord Swaythling's family is very extensively represented in the councils of the Liberal party, one of the counsellors, the Right Hon. Herbert Samuel, having visited the United States and Canada quite recently as English Postmaster-General, while Sir Stuart Samuel lost his seat last year by decision of the judicial committee of the Privy Council, owing to the fact that he was a partner in the firm of Samuel Montagu & Co., foreign bankers and bullion brokers, and that this firm had undertaken business with the office of the Secretary of State for India at Whitehall.

An English law, enacted in the reign of George III, declares any one engaged in business with, or taking any contract with, a government department to be incapable of sitting and voting in the House of Commons. It was shown during the course of the inquiry that the India Office in London had purchased through the firm of Samuel Montagu & Co., an immense quantity of silver for the purpose of Indian currency, and had also acted for the department in a number of other transactions, as, for instance, the

brokerage of Indian treasury bills, etc. The unpleasant aspect of the affair was increased by the fact that the under secretary of state for India, namely, Edwin Samuel Montagu, a cousin of Sir Stuart Montagu Samuel, and a brother of the head of the firm, Lord Swaythling, moreover, deriving his private income from the concern it was only because it was shown that the Indian government had not suffered by the transaction, and that the firm of Samuel Montagu & Co. had not exacted any heavier remuneration for its services than would have been demanded by other bullion brokers and bankers, that Sir Stuart Samuel was allowed to offer himself for re-election by his constituents. This, however, did not prevent there having been a violent attack on him, and Sir Stuart Samuel has been called upon to pay a very heavy fine indeed for having voted in Parliament at the time when he was legally disqualified from doing so.

The business relations between the firm of Samuel Montagu & Co., and the India Office at Whitehall have not been severed. But the remembrance of the scandal, which was made the most of by the Unionists, remained as long as Lord Swaythling's brother was left there as under secretary of state. That is why he has been transferred to the under secretariatship of the treasury, an office which is, more than anything else, responsible for the distribution of official patronage, so much so that it has sometimes been styled the patronage secretariatship.

The family was founded by the grandfather of Lord Swaythling, a watchmaker, of the name of Louis Samuel, who kept a small shop in Liverpool. His son moved to London, married the daughter of Louis Cohen,

of the Stock Exchange, and eventually established a banking house in Lombard Street. In 1894, on being created a baronet, he obtained the license of the crown to change his name to Montagu, and in 1907 he was raised to the peerage as Lord Swaythling, both hereditary honors being conferred upon him in recognition of his very large contributions to the Liberal party funds.

The late Lord Swaythling was the greatest Hebrew philanthropist in the United Kingdom, and probably in all Europe, during the closing years of his life, giving away each year sums without parallel since the death of Baron Hirsch. He was extremely orthodox in his religious views, and two years before his death became involved in a religious controversy with the members of the Jewish Religious Education Board in England, on the subject of the Balaam miracle episode.

The miracle is discredited by Claude Joseph Goldschmidt, Montefiore, author of "Origin and Development of the Religion of the Ancient Hebrews," and by Israel Abrahams, editor of the Jewish Quarterly Review, and professor of Talmudic literature at the University of Cambridge, that is to say, the two greatest authorities on the Hebrew Scriptures. Lord Swaythling insisted that unless these two men retired from the Jewish Religious Education Board, he would not only quit the organization, but would also transfer his liberality to some other body, which he could depend upon to teach nothing but the orthodox doctrines of the faith.

Of course, the Balaam episode was not the only point on which Lord Swaythling differed from the two leaders of Jewish thought just mentioned. But it was the one around which the battle most fiercely raged, and although the two pundits were sustained by Lord Rothschild and his brothers, yet in the end they were obliged to give way, and Lord Swaythling carried the day. It is not only among the Jews that Balaam has been a source of controversy. The Very Rev. J. Armitage Robinson, who still holds the office of lord high almoner, bestowed upon him by King Edward, and who is now dean of Wells, publicly proclaimed some years ago, while dean of Westminster Abbey, his disbelief in the scriptural story, the effect that Balaam's ass made on a memorable occasion becoming endowed with powers of speech. This excited an immense amount of criticism in religious circles, and the dean was openly charged with heresy, peculiar to the effect that Balaam's ass made on a memorable occasion becoming endowed with powers of speech. This excited an immense amount of criticism in religious circles, and the dean was openly charged with heresy, peculiar to the effect that Balaam's ass made on a memorable occasion becoming endowed with powers of speech.

The late King, however, turned a deaf ear to these stormings, and a few weeks afterwards appointed Dr. Robinson to the ancient and honorable office of lord high almoner—an office usually held by a bishop. Edward VII. gave his approval to the views of the dean and also of the Rothschilds, on the much-discussed subject of Balaam.

Lord Caledon, who has just sold for \$150,000, Holbein's celebrated portrait of Thomas Cromwell, Earl of Essex, for disposal in the United States, is the fifth earl of his line, and as he is rich, there is a good deal of resentment felt that he should have permitted so valuable an art treasure,